



THE SMITH

RESTAURANT & BAR

WE SUPPORT
LOCAL, NATURAL,
SUSTAINABLE &
ORGANIC PRACTICES
WHENEVER
POSSIBLE

SATURDAY LUNCH

EGGS

RANCHERO SCRAMBLE* 16
chipotle salsa, black beans, corn tortillas, cheddar, avocado

EGG WHITE OMELETTE 16
goat cheese, baby spinach, shallots, mixed baby greens

BREAKFAST POT PIE 17
sunny up eggs, sweet sausage, bacon, cremini mushrooms, cheddar biscuit top

SIMPLE SCRAMBLE* 15
home fries, apple smoked bacon, mixed baby greens

STEAK AND EGGS 23
grilled flatiron steak, crisp potato waffle, sunny up eggs, sauce béarnaise

SICILIAN BAKED EGGS 17
spicy tomato sauce, artichokes, burrata, spinach, ciabatta

TRUFFLED LOCAL MUSHROOM TOAST 16
ciabatta, fontina cheese, sunny up egg

*egg whites may be substituted for \$2

POACHED EGGS

CLASSIC EGGS BENEDICT 16
grilled Canadian bacon, english muffin, hollandaise, home fries

SMOKED SALMON TOAST 18
ciabatta, lemon mascarpone, spring onion, crème fraîche

SHORT RIB HASH 20
jalapeño cheddar grits, basil pistou, shoe string potatoes

BENEDICT JOHNNY 16
cheddar cornbread, maple chicken sausage, roasted tomato hollandaise, home fries

AVOCADO TOAST 16
organic whole wheat, red pepper flakes, lemon

GRIDDLE

VANILLA BEAN FRENCH TOAST 17
maple butter, caramelized bananas

PANCAKES 16
whipped ricotta, toasted pecans, salted caramel sauce

BUTTERMILK WAFFLES 16
cherry compote, crème fraîche, honey



Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.



 @THESMITHRESTAURANT

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵

MOOSE COVE Great Bay, NH 3²⁵

OYSTER OF THE DAY 3²⁵

SNACKS & STARTERS

MONKEY BREAD toffee glaze 9

HOT POTATO CHIPS blue cheese fondue 8

CRISPY FRIED CALAMARI Brooklyn style 14

SHISHITO PEPPERS sea salt 8

TUNA POKE 14
mango, cashews, cucumber, serrano, yuzu

BURRATA 13
slow roasted tomatoes, baby arugula, garlic ciabatta

ROASTED TOMATO SOUP 11
cheddar melt

MAC + CHEESE 14
skillet roasted

SANDWICHES

GRILLED CHICKEN SANDWICH 15
burrata, tomato jam, basil aioli, toasted sesame semolina, fries

BLT+E SANDWICH 14
apple smoked bacon, fried egg, lemon aioli, croissant, fries

CRISPY FLOUNDER SANDWICH 17
kale & granny smith apple slaw, tartar, brioche, house chips

SHRIMP ROLL 19
baby arugula, marinated tomatoes, buttered brioche, fries

BURGER DELUXE 17
local American cheese, apple smoked bacon, house pickles, romaine, red onion, 50/50 sauce, sesame brioche, fries

PRIME BURGER 22
28-day dry-aged, Gruyère, overnight tomatoes, crispy onions, wild mushroom fondue, our bun, fries

BIG SALADS

KALE & QUINOA SALAD 15
roasted beets, ricotta salata, toasted almonds, Dijon vinaigrette

CAESAR SALAD 14
little gem romaine, crispy parmesan frico with grilled salmon \$7

MEDITERRANEAN SALAD 15
romaine, cucumber, feta, red onion, chickpea, tomato, olive, sweet peppers, lemon dressing
with roasted chicken \$3

CHICKEN PAILLARD 18
arugula, burst tomatoes, fennel, red onions, peppadew, parmesan dressing

STEAK SALAD 22
arugula, endive, goat cheese, red onion, tomato, balsamic

SEARED TUNA SALAD 23
chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

STEAKS

served with fries or field greens

THE SMITH BAR STEAK 26

SKIRT STEAK 32

NY STRIP 36

BONE IN RIB EYE 39

FILET MIGNON 41

CHOOSE A SAUCE
green peppercorn, garlic herb butter
or chimichurri

SIDES

MAPLE CHICKEN SAUSAGE 6

BRUSSELS SPROUTS 9

FRIES 8

JALAPEÑO CHEDDAR GRITS 9

FRUIT & BERRIES 9

HOME FRIES 6

APPLE SMOKED BACON 6

YOGURT PARFAIT granola 9

CANDIED BACON 6

BRUNCH COCKTAILS 11

BLOODY MARY
vodka / secret recipe

BARNSTORMER
bourbon / aperol / italian bitters / grapefruit / prosecco

BELLINI
white peach purée / prosecco

THE GATSBY #2
brooklyn gin / raspberry / lemon / sparkling wine

PASSION PUNCH
rum / lime / passion fruit / mint

COFFEE & ESPRESSO

SPIKE IT +\$6

COFFEE 4.25

ESPRESSO 4.50

CAPPUCCINO 5.00

RED EYE coffee/espresso 5.00

AMERICANO 5.00

LATTE 5.00

HOT CHOCOLATE 5.50

TEA 4.25

Steven Smith Teamaker

green tea, green mint, earl grey, Darjeeling blend, English breakfast, chai, chamomile (d), peppermint (d)

JUICE 6

ORANGE
GRAPEFRUIT
APPLE

HOUSEMADE SODAS 6

WATERMELON MINT
AGAVE LEMONADE

MANGO-CASHEW MILK
"EGG CREAM"

CUCUMBER GINGER BEER

